

FRESH BLUEBERRY PIE

1 ready made Pie Crust--graham cracker--large size, 9 oz
4 C (2 pts) fresh Blueberries

- Boil 1 cup of blueberries in 1 cup of water for 5 minutes

Mix in a small bowl--3/4 C sugar

1 T cornstarch
2 T flour
1/4 C water

until syrupy

- Add to hot blueberries and continue simmering until thickened, about 3-4 minutes
- Remove from heat and add the remaining 3 cups of fresh blueberries
- Stir until blended
- Pour into pie shell and refrigerate until cold and firm
- Top with whip cream or ice cream if desired

recipe shared by Joyce DelleDonne
Sue Chadwick